



Ricotta Puffs

INGREDIENTS:

- 4 eggs
- 6 TBSPs grated pecorino
- 2 cups flour
- 2 tsps baking powder
- 1 lb solid ricotta (very well drained, see Tips)
- 4 ozs small diced smoked mozzarella or provolone
- 6 TBSPs water, if needed
- Salt, pepper and garlic to taste

DIRECTIONS

- Preheat oven to 375F.
- Line two cookie sheets with parchment paper and set aside.
- Break the eggs into a large bowl.
- Beat them lightly with a fork.
- Add grated cheese, salt, pepper and garlic powder to taste.
- Blend with fork.
- Add the flour, a little at a time, and continue to blend with fork.
- Mix will be dry.
- Add water, a couple tablespoons at a time, mixing to achieve a smooth batter (similar to cake batter).
- Add baking powder and blend until incorporated.
- Cut ricotta into big chunks.
- Add the ricotta chunks to the batter and carefully stir them into the batter trying to avoid breaking them too much (see Tips).
- Using a serving spoon, place mounds of batter (about 2" in diameter) onto prepared baking sheets.
- Leave enough room between them because they will expand.
- Bake one sheet at a time for about 20-25 minutes or until golden.
- Makes 20 to 25 ricotta puffs.

NONNA'S TIPS

- If you have access to an Italian market, try to buy the ricotta that comes in a tin. That one is solid and perfect for this recipe. If you cannot find that type of ricotta you can either make your own (following the recipe on my website) or drain store-bought ricotta very well.
- The amount of water you'll need for this recipe depends on many things (size of eggs, weather, etc). As I say in the directions, just use as much as needed to achieve a batter that is cake-like.
- When you incorporate the ricotta chunks, be very gentle when you stir them into the batter. There will be a little breakage but make sure to have enough big chunks left because they will look so pretty after baking, like little clouds!

